

Green Chile Cheeseburgers

<http://userealbutter.com/2010/09/05/green-chile-cheeseburger-recipe/>

2-3 large Hatch green chiles, roasted, peeled, seeded
4 hamburger patties (use your favorite recipe or use the basic recipe below)
4 hamburger buns (I'm a huge fan of brioche rolls, but if not brioche, then potato bread buns)
4 slices of cheese (cheddar, jack, swiss, you name it)
your fixin's (ketchup, mustard, mayo, pickles, lettuce, tomatoes, etc.)

Roasting the chiles: If you are lucky enough to get your grubby little hands on fresh Hatch green chiles, here is how you roast them. Jeremy says it isn't necessary to wash them, but I couldn't help but give them a rinse (paranoid, me). Place them on a hot grill (or roast in the oven, but what's the fun of THAT?) until the skins begin to char. You should take care because they sometimes pop and send a seed or two flying. Turn the chiles so that the skin chars all over. They should look burnt – if the skins are still pretty green, then they won't peel properly and you will cuss. Once the chile skins are well charred (they will puff up some), remove them from the grill and dump all of the chiles into a plastic bag and seal it. Let them steam for a while until they are cool. Open the bag and begin removing the skins from the chiles. It should be relatively easy to do if you charred them properly. At this point, you can lop the tops off and slice the chiles open lengthwise to remove the seeds. [If you want to make chile rellenos, don't lop the tops off, but do slice them open lengthwise and remove the seeds.] If you are wise, you bought and roasted a ton of chiles. After peeling and de-seeding, you can freeze the chiles whole or diced. Just remember that they GET HOTTER with time in the freezer.

Make the burger: Fire up that grill to high heat. When the grill is hot, slap the burger patties on and cook for about 3-4 minutes. Flip the patties over and place a slice of cheese over each burger. How long you let the burgers cook will depend on your grill and how done you want the burger. We like ours medium-rare (so another 3 minutes, but then again our grill sucks). Remove the patties from the grill and place on bun. Top the burger with a wide slice of roasted green chile. Serve immediately with all of the fixings. Makes 4 green chile burgers.

basic burger recipe

1 lb. ground beef (I like organic and I like 85% lean)
1/2 – 1 tsp salt (to taste)
1/2 – 1 tsp pepper (to taste)
pinch of garlic powder (optional)
whatever else you want to throw in there

Mix the beef and seasonings together until reasonably well-blended. Divide the meat into four equal portions and slap out four patties. I like to make mine flat and maximize the cross-sectional surface area because they shrink and plump up on the grill. I mean, what is more disappointing than a bite of hamburger bun with no burger?